

# B I S T R O

OUR BISTRO DISHES CAN BE ORDERED THROUGHOUT THE DAY

## CHICKEN SATAY

3 skewers-peanut sauce-Belgian fries-Russian salad 17.5

## COPPA DI PARMA BURGER

black angus-crispy Parma ham-truffle mayonnaise-Parmesan cheese-french fries 17.0

## VEGA(N) BURGER

vegan bread-guacamole-grilled courgette-sweet potato fries-ketchup 15.0

## SCHNITZEL with Belgian fries -lettuce-mayonnaise-Russian salad

\*plain 13.0

\*pepper-, or mushroom sauce 14.5

\*fried onion, mushrooms and bacon +2.5

## SPARERIBS

coleslaw-garlic sauce-Belgian fries 19.5



# MUSSELS



In summer and autumn the quality of the mussels, or “the black gold” are at their best! Our staff will inform you when we have mussels in stock.

## MUSSELS 23.5

white wine – white beer – Provençal – garlic & cream – plain

Served with our delicious Belgian fries and various sauces.

### BEER SUGGESTION:

Blanche de Namur 25cl. 4.0

### WINE TIP:

Castellani Donna Terra, Pinot Grigio, Glass 4.75 Bottle 22.0

Did you know that mussels are a very healthy choice? They are low in calories, contain many proteins, are low in fat and rich in minerals, calcium, phosphorus and vitamins.

# DINNER



## SOUP

### TOMATO SOUP ✓

with slices of bread and butter 6.0

### SEASONAL SOUP

with slices of bread and butter 6.5

### TIP;

Bread with 2 spreads 7.0

## STARTERS

### CARPACCIO "WAARDS" BEEF

Dutch beef-truffle mayonnaise-old cheese-nuts 11.0

### BAWYKOFF SALMON (superior quality)

smoked salmon-cream of peas-green asparagus salad 14.5

### DEVILLED PRAWNS

spicy cream sauce-slice of bread 12.5

### OYSTER MUSHROOM CARPACCIO ✓

marinated oyster mushrooms-nuts 12.5

### STEAK TARTARE

Dutch beef-truffle mayonnaise-toast-butter 12.5

Would you like to know what beer would compliment your dish? Our staff will help you find the perfect match!

# DINNER

## SALADS

make your salad a main course with Belgian fries +5.0

### GOAT CHEESE ✓

walnuts-apple syrup-roasted tomatoes 13.0  
\*with fried bacon +1.0

### SPICY CHICKEN

spicy chicken fried with bell pepper and onions 13.0

### CEASAR SALADE

romain lettuce-boiled egg-grilled chicken-ansjovis-cROUTONS 14.5

## MAIN COURSE – MEAT

### CHEFS STEAK

tender beef fillet from South America, for the best taste order it medium-rare, with Roseval potatoes, cantharells, haricot verts and a Leffe Bruin gravy 23.5

### SPRING CHICKEN

lemon mayonnaise-apple compote-roasted tomatoes-Belgian fries 19.5

### PICANHA VAN DE GRILL

rump cap-jacket potato-chimuchurri-corn on the cob-crème fraîche 21.0



## BEER SUGGESTION?

Would you like to know what beer will compliment your dish?  
Our staff will help you find the perfect match!

## MAIN COURSE – FISH

# DINNER

### SEA BASS

fried on the skin-risotto nero-gremolata 22.0

### DEVILLED PRAWNS PASTA

fresh spaghetti-spicy creamsauce-Parmesan cheese-green herbs 17.5

### CATCH OF THE WEEK

ask our staff for our changing fish dish, day price

### MUSSELS (seasonal)

white wine-white beer-Provençal-garlic & cream-plain 23.5

## MAIN COURSE – VEGETARIAN/VEGAN

### PASTA PESTO

fresh spaghetti-courgette-Parmesan cheese-pine nuts-pesto 14.0

### VEGA(N) BURGER

vegan bread-guacemole-grilled courgette-sweet potato fries-ketchup 15.0

### EGGPLANT

filled with seasonal vegetables-blue cheese gratin-rocket puree 15.0



## SWEET & DELICIOUS

### “LUIKSE” WAFFLE (original Belgian waffle from Liège)

warm forrest fruit-white and brown chocolate-vanilla ice cream-whipped cream 7.0

### DUTCH STYLE YOGHURT

raspberries-bastogne cake crumbs-Amarena cherrie ice 8.0

### CHEESE PLATTER

changing cheese platter compiled by Verkade & Jacques 9.5

## SPECIALTY COFFEES

BELVÉDÈRE COFFEE – Chouffe coffee liqueur 8.0

IRISH COFFEE – Jameson 8.0

FRENCH COFFEE – Grand Marnier 8.0

ITALIAN COFFEE – Di Saronno Originale 8.0

SPANISH COFFEE – Tia Maria 8.0

MONASTERY COFFEE – Dom Benedictine 8.0

KOFFIE 43 – Licor 43 8.0

BAILLEYS COFFEE – Baileys 8.0



R  
E  
N  
N  
I  
D